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TENTH ANNIVERSARY

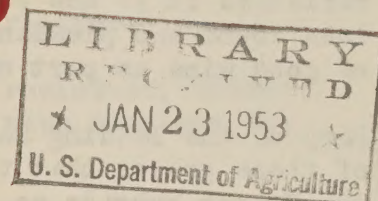
THIS IS OUR VARIETY LIST FOR THE 1952-53 SEASON

BOORDY VINEYARD

J. & P. WAGNER, Props.

RIDERWOOD, MARYLAND

Grape Vines For Wine Growers



This is our tenth annual offering of the French hybrid grape vines--vines which are now growing and yielding good red and white table wines in almost every state of the Union. Each year has seen an increase of interest in these remarkable new grape vines, as word about them has passed from successful growers to their neighbors. It is surprising how the news gets around. The way they have adapted themselves to the varying climates and soils of the United States has surpassed even our expectations.

But this has not been entirely by chance. Every mail brings us questions from customers old and new about grape-growing and about points in wine-making. Every mail adds to the body of information which our clients have generously passed along to us on the behavior of these grape vines in some part of the country. This helps us to hold down our list to proved varieties, and helps us to say with growing assurance which varieties grow best where. This information is at your disposal.

WHAT ARE THE FRENCH HYBRIDS?

In wine-making, the main thing is the grape. It is much more important, for example, than the soil. If the grapes are right, it is possible to make good wine. If the grapes are wrong, the product will be unsatisfactory no matter what the soil is and how much care is put into making the wine.

All of the famous wines of the world owe their fame to the grape varieties from which they are made--the Pinot of Burgundy, the Cabernet of Bordeaux, the Riesling of the Rhineland.

These and the other classical European varieties--some for fine wine and some for the mass production of ordinary wine--grow well in California, producing wine of the European type.

Elsewhere in the United States the European wine grapes (all of them varieties of a single species) are too tender to come through our winters, and in our difficult summers are subject to many diseases. It is not practical to grow them. Outside of California we have had to depend until recent years on domesticated varieties of our wild native grapes. Some of these--Delaware and Catawba especially--produce wine of good quality. But the wines of these varieties have rather pronounced special flavors and are quite distinct in character from wines of the European type.

Thanks to the development of the French hybrids, it has now become possible to grow red and white table wines of the European type in those parts of the United States where, hitherto, only wine from the domesticated native grapes could be grown.

These French hybrids are a group of grape varieties which were bred in France by crossing the European varieties with certain of the American species. The object in this breeding has been to obtain vines bearing fruit like the classic European varieties but possessing the tough wine characteristics of the American vines.

In the course of nearly three-quarters of a century of patient labor (and after many disappointments) the French hybridizers have been able to produce new grape varieties of truly astonishing character--hardy, disease resistant, productive, and--this is the point--capable of yielding

excellent wine of the European type under American as well as French conditions. By using these varieties it is now possible for anyone, with reasonable care and a proper selection, to produce sound and pleasant table wines. It is now possible, at trifling cost, to enjoy the luxury of good wine as part of the daily diet.

Many of the leading Eastern wineries, furthermore, have been so impressed with the possibilities of these grapes that they are changing over their vineyards from the old American varieties to the French hybrids as rapidly as conditions permit. The best of the old American varieties will always have their special place and their special admirers. But the French hybrids open up new and important possibilities for American agriculture.

The family of the French hybrids includes vines of many differing characteristics: late ripening vines for long-season areas, early ripening vines for the more northerly areas, heavy producers for ordinary wine, vines capable of producing wine of real finesse but producing somewhat less heavily, vines suited to dry climates and vines suited to humid climates. The choice is important, and since these varieties are still relatively new to American conditions there is still, of course, much to be learned about their adaptation to specific situations. Yet it is possible already to choose varieties with reasonable assurance for almost every part of the United States.

OUR LIST

The French hybrids do not have names. They are identified by the name of the hybridizer and a number. Confusing as this may seem at first, the grower quickly finds that these numbers have a poetry all their own, and learns that there is all the difference in the world between, let us say, the Seyve-Villard 14287, with its rich Muscat aroma, and the Seibel 10096, with its great fat bunches of dusty blue fruit and its ruby colored wine.

We consider it our function as nurserymen to limit our list to varieties which we can recommend with confidence as having satisfactory wine quality and good cultural characteristics. As time goes on, certain varieties fail to meet our standards: their adaptability proves to be too limited, or other varieties prove to be better. We delete such varieties from our list. Likewise, when one of the many varieties in our experimental plantings proves to have desirable characteristics we add it to our list. This year we have deleted six varieties and added two-- a net reduction of four, which we believe makes our list a more reliable guide for selection.

In establishing a vineyard in a new area, it is well to "spread the risk" by growing several varieties until the one best suited to your particular needs has been determined. Since wines of the different varieties blend, this involves no loss.

As the demand for these vines grows steadily, we invite early ordering for either Fall or Spring delivery. Otherwise there is danger of disappointment.

THE QUESTION OF PRICE

We have always followed the policy of charging the same price for all of our varieties, regardless of their relative rarity, and of keeping our prices low. Our prices this year have not been increased, and are as follows:

30 cents for single vines
 60 cents each for 10 or more of any one variety
 45 cents each for 50 or more of any one variety
 Per-thousand rates on request

RED WINE VARIETIES

(Asterisk (*) indicates most popular and widely-tested varieties.)

✓ *Baco No. 1. Early, ripe with us first week in September. Hardy, disease resistant, ultra-vigorous. Moderate to heavy crops. When well made and aged in bottle, its wine develops the bouquet of red Bordeaux, or Claret. Long pruning.

✓ *Delicatessen. Early mid-season, a week after Baco. Vigorous, hardy, healthy, and a steady favorite in wine blends because of its deep color. Not a French hybrid, it was developed some years ago by T.V. Munson using species used by the French hybridizers. Long pruning.

✓ Seibel 1000. Early, about with Baco No. 1. Recommended by the New York Experiment Station and well adapted to New York State grape-growing areas, being vigorous, healthy, hardy and in appropriate locations a good producer. Elsewhere it is often a disappointing producer and should be tried with caution. Yields a "solid" wine rather light in color and low acid, blending well with other red wines. Half-long pruning.

✓ Seibel 4643. Early mid-season. Heavy and reliable producer of good quality red wine. Because its big, compact bunches must be picked promptly to avoid rot, our first judgments were not entirely favorable. It has gained favor steadily with us because, year after year, it always comes through. It is a "hybride de securite," as the French say. It prefers a fairly dry climate and light soil. Spur pruning.

✓ *Seibel 5455. Early mid-season, after S. 4643. A favorite in many parts of France for its steadiness, good health, and wine quality. Handsome winged bunches, bright blue with pronounced bloom. Spur pruning.

✓ Seibel 5898. Early mid-season. Deep colored wine, for blending: compact grower, moderate producer. Spur pruning.

✓ Seibel 6905. Mid-season. Moderate vigor, good producer of superior wine in warm, dry climates. Unreliable in humid climates. Good reports from Texas. Spur pruning.

✓ Seibel 6339. Mid-season, ripening shortly after Concord. Hardy, sufficiently resistant, upright in habit and easy to keep on the trellis. Foliage turns deep red in the Fall. Moderate crops of handsome fruit. Clean, neutral wine. Spur pruning.

✓ *Seibel 7053. Early mid-season. Probably the most widely-grown variety in France, and one of the heaviest producers when handled right. Well-balanced ordinary wine, absolutely French in character. We have some trouble with spray burn. Spur pruning.

✓ Seibel 8745. Early mid-season, with S. 7053, with which it is often blended. Good wine, good producer, moderate vigor. Promising for frosty spots as it pushes late. Spur pruning.

✓ *Seibel 10096. Mid-season, after S. 5455. Bunches always above average in size, frequently enormous. Vine somewhat susceptible to black rot but otherwise healthy and of average vigor. Fruit sets over a fairly long period, so that bunches are sometimes ragged. Superior wine quality. One of the best. Spur pruning.

✓ Seibel 10878. Medium early. Healthy, vigorous and of average productivity. Very good wine. Another late-pusher for frosty spots. Half-long pruning.

✓ *Seibel 13053. Earliest ripening, around August 20 with us. Vigorous, hardy and resistant and the best variety for short-season regions. Heavy producer of superior wine, rather light in color, which blends well with Baco. Also makes a good rose. Half-long pruning.

- ✓ Seyve-Villard 5247. Early, after Baco. Vigorous, healthy and hardy. Upright and rather bush habit. Good crops. Neutral, light-colored wine which blends well with varieties of more pronounced character, such as Baco. Spur pruning.
- ✓ Seyve-Villard 12417. Mid-season. Developed for Mediterranean France and the Rhone Valley. Develops some mildew with us and is an unreliable bearer. At home in warm, dry climates. Spur pruning.
- ✓ Seyve-Villard 18283. Early mid-season. Though another south-of-France variety, it does well with us, being vigorous, a heavy producer, and sufficiently disease resistant. Striking fruit, good wine of light color. Spur pruning.
- ✓ Seyve-Villard 18315. Early mid-season. Handsome fruit, berries oval, slight pointed, in broad conical solid bunches. Another from the south of France. Much less vigorous than S.V. 18283. Somewhat subject to spray burn. Spur pruning.
- ✓ Seyve-Villard 18402. Early mid-season, for the southwest primarily. Heavy producer of handsome, deep-colored bunches, yielding a deep-colored wine of good quality. Healthy and vigorous. Spur pruning.

WHITE WINE VARIETIES

(Asterisk (*) indicates most popular and widely-tested varieties.)

- ✓ *Seibel 4986. Mid-season. Trim, handsome vine, healthy and hardy; fruit pinkish gold at maturity, in beautiful winged bunches of moderate size which must be picked promptly to avoid ripe rot. Very regular producer, wine of high quality. Spur pruning.
- ✓ *Seibel 5279. Very early. Our leading white wine variety, with a wide area of adaptation. Superb variety, very vigorous and hardy but somewhat subject to black rot if not sprayed carefully. Long, loose cluster, the pulp of the berries being very liquid and pressing easily. Wine pale, fresh, delicate, somewhat like the Alsatian. Long pruning.
- ✓ Seibel 5296. Early mid-season. Unreliable producer in our climate, sometimes shy and sometimes yielding a heavy crop. Must be picked promptly when ripe. Handsome pinkish fruit, good wine. Spur pruning.
- ✓ Seibel 5409. Early mid-season. We greatly prefer this to the preceding. Very healthy and vigorous, very good wine slightly recalling Chablis. Steady producer of tight, stubby short-stemmed bunches. Pushes late--insurance against frost. Spur pruning.
- ✓ *Seibel 9110. Early mid-season. Vigorous, hardy and resistant. Fruit exceptionally beautiful, with loose but well-formed bunches of pinkish yellow, oval-pointed fruit. A delicious table grape, and a superior wine grape. Half-long pruning.
- ✓ Seibel 11803. Mid-season. Rather weak-growing vine producing good crops of large, handsome berries ranging in color from pale pink to lavender. Clean-tasting wine of superior quality, and promising in some areas as a table variety. Owing to its lack of vigor, and its tendency not to ripen its wood well, it ^{not} must be allowed to over-bear. Spur pruning.
- ✓ *Seibel 13047. Early, ripening between S. 5279 and S.V. 5276. Hardy, vigorous, disease resistant (though slightly subject to black rot in wet years), and a big producer of huge, fairly compact bunches, often double-shouldered. Wine of good quality, neutral, blending well with others. A good table grape as well. Spur pruning.
- ✓ *Seyve-Villard 5276. Early. Medium vigor, with no serious cultural defects, highly productive. Superior wine. A variety of great promise for American viticulture. Spur pruning.

Seyve-Villard 12303. Late mid-season. Great vigor, heavy producer of long pyramidal bunches of large oval berries, rather susceptible to black rot and prefers a dry climate. Fruit handsome and good to eat. Neutral white wine of good quality, sometimes blended in southern France with a deeply colored variety to make a red wine. Will not ripen in northeast. Spur pruning.

Seyve-Villard 12309. Late mid-season. Resembles S.V. 12303 as to vine but disease resistance is superior. Heavy producer, big compound bunches, fruit amber turning to pink on the exposed side. Good wine, and good to eat. Barely ripens with us. Spur pruning.

*Seyve-Villard 12375. Mid-season. First cousin to the above, but ripens a week earlier. Superbly healthy vine, good production of good wine. Very popular in southern France. Another variety of great promise. Spur pruning.

Seyve-Villard 14287. Early, with Seibel 13047. A true Muscat, for Muscatel or to heighten the aroma of neutral white wines. Moderate vigor, healthy, hardy except under extreme conditions, good production. Fruit sometimes ripens unevenly. Spur pruning.

Coudere 13. Late mid-season. Heavy producer, healthy vine, for the South. Spur pruning.

TABLE GRAPES

(Our chief interest is in wine grapes. But several of the latter are superb table grapes; and in addition we offer a few American-type varieties of superior quality.)

European Type. For those seeking table grapes of the European type--i.e., non-foxy, delicate flavor, crisp texture--we list the following, which are described above; Seibel 9110, Seibel 11803, Seibel 13047, Seyve-Villard Nos. 12303, 12309, and 12375. When carefully grown, these will be a revelation.

Buffalo. Very early. Vigorous vine, fully hardy, somewhat subject to mildew in warm, humid regions but healthy in the northeast. Fruit far superior to the Concord and fully as productive. A New York Station hybrid. Not a wine grape, but will yield an acceptable rose wine if made carefully.

Diamond. Early. Handsome bunches of greenish-yellow fruit. A Nineteenth Century variety which has fallen out of favor because it rots if not picked promptly when ripe, but far superior to the Niagara in flavor. Half-long pruning.

Ellen Scott. Late mid-season. Hugh, handsome bunches, big berries, ranging in color from pink to garnet. Healthy vine. Striking table variety which will double as a white wine grape. For long-season areas. Half-long pruning.

Golden Muscat. Early mid-season. Big bunches, enormous berries. In flavor it is foxy, not a true Muscat. But some people like it. Not for wine. Half-long pruning.

Hector. Early mid-season. One of the better hybrids from the New York Experiment Station at Geneva. Vine of average vigor, somewhat subject to mildew; good crops, handsome bunches, fruit deep rose in color and clean-flavored. Half-long pruning.

Peabody. Early mid-season. An almost-forgotten riparia-vinifera hybrid. Great vigor, good health, and highly productive. Handsome medium-size bunches of pointed lavender grapes, spicy and slightly tart. Fine for arbors. Long pruning.

Steuben. Early mid-season. Best of the New York Station hybrids. Vigorous, sufficiently disease-resistant. Good producer of stunning bluish-lavender fruit, delicious flavor. Though a table grape, yields a good white wine. Long pruning.

NOTE ON PRUNING

We speak of spur pruning, half-long pruning, and long pruning. Spur pruning means just that: year after year leave no more than four or five 2-bud spurs on a short trunk cutting away everything else. It is prescribed for vines which have only moderate vigor or would over-produce if pruned more generously. Such varieties should be planted no more than six feet apart in the row. Half-long pruning means cutting back to two bearing canes of not more than 6 buds each, plus two or three 2-bud spurs. It is for intermediate vines which should be planted six or seven feet apart in the row. Long pruning means leaving, two, three or even four bearing canes of 8 to 12 buds, plus an equivalent number of spurs. It is prescribed for (a) ultra-vigorous varieties, or (b) varieties which bear relatively small bunches and must therefore bear more bunches to make a crop. Further details in book mentioned below.

WINE-MAKING REQUISITES

Since some wine-making requisites are hard to find, we carry a stock of the essential ones, including a number of items which we import from France. Among these are saccharometers, acid-testing test, alcohol-testing sets, small crushers and wine presses, small corking machines of various models, sulphur pastilles, racking tube, bottle fillers, grape hoes, and so on. Ask for circular or tell us your wants.

Good wine glasses are hard to find. We have hypnotized a manufacturer into making a good inexpensive stemmed glass of classic pattern and generous size (8 oz.), handsome enough for any table and cheap enough for everyday use. \$6.75 the dozen, postpaid.

BOOKS

We offer "A Wine Grower's Guide" by Philip M. Wagner, the standard work on grape-growing and wine-making, for \$3.00 postpaid. Mr. Wagner's earlier book, "American Wines And How To Make Them," dealt in greater detail with wine-making. The third edition is exhausted, and we sadly inform you that the task of rewriting it is not completed. We will tell you when at last the new edition is completed and published.

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